G22040A - LEGENDARY RELEASE BEEF - Certified Angus Beef® Brand





G22040A

Non-Marinated Beef

4 oz portions, 40 per case

NET WT: 10.0 lbs (4.54 kgs)

GROSS WT: 10.84 lbs (4.92 kgs)

Case Size: 17 x 10.25 x 3.625"

Case Cube: 0.37

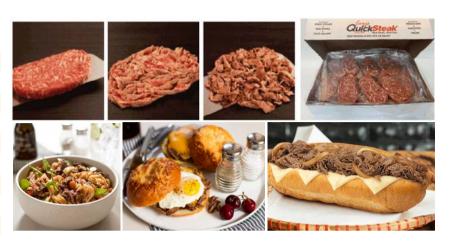
Cases Per Pallet: 160

Tie High: 10/16 Shelf Life: 300 Days

GTIN: 00817506012068

Nutrition Facts Serving Size 4 oz (112g) Servings Per Container 40 Amount Per Serving Calories 170 Calories from Fat 72 % Daily Value* Total Fat 8g 10% Saturated Fat 3.5g 18% Trans Fat 0g Cholesterol 50mg 17% Sodium 55mg 2% Total Carbohydrate 1g 0% Dietary Fiber 0g 0 % Sugars 0g Protein 19g Vitamin A 0 % Vitamin C 0 % Calcium 0% Percent Daily Values are based on a 2,000 calorie diet. Your Daily Value may be higher or lower depending on your calorie needs. Calories: 2,000 2,500 Total Fat Less than Sat Fat Less than 20g 300mg 25g 300mg Cholesterol Less than Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber

Ingredients: Beef



Features and Benefits:

The secret to the Gary's QuickSteak® Beef is the release process on the grill. Easily break apart or defrost the amount required for your recipe. The meat slices separate into lean, tender and juicy slices on the grill in seconds. Gary's QuickSteak® delivers on flavor and profit and will please your grill cooks and customers equally!

Boost your grill productivity with Gary's QuickSteak® products. You will see measurable savings with less waste, labor and menu planning. Expand your sandwich menu with a variety of recipe options such as salads, omelets, fajitas, wraps, rice bowls and more!

- Cooks in 60 seconds
- Lean and juicy slices with a tender bite
- Evenly marbled at 85% lean
- No gristle or sinew
- No MSG or Soy
- Versatile Menu Options

COOKING PREPARATION:

Flat Top Grill -

Our Steaks cook best on a flat top grill pre-heated to 350°F

- 1. Place frozen or thawed portion on the grill and add desired seasonings.
- 2. As cooking begins flip the portion once.
- 3. As the meat slices begin to release; continue to separate with the spatula. Use caution not to over-cook.
- 4. Cook until product has reached an internal temperature 165°F.

Conventional Oven -

Our Steaks cook best on a conventional oven pre-heated to 350°F

- 1. Place frozen or thawed portion in a oven safe pan and add desired seasonings.
- 2. As cooking begins flip the portion once.
- 3. As the meat slices begin to release; continue to separate with the spatula. Use caution not to over-cook.
- 4. Cook until product has reached an internal temperature 165°F.

11/25/2022